

Remarks

Support for slaty cocoa beans, purple cocoa beans, a mixture of slaty and purple cocoa beans, a mixture of purple and brown cocoa beans, and a mixture of slaty, purple, and brown cocoa beans may be found at page 28, 1st full paragraph.

Support for Sulawesi cocoa beans can be found in the discussion of Figures 3A and 4A.

Support for an internal bean temperature of 100 to 110° C can be found in Claim 40 of Ser. No. 08/709,406 filed September 6, 1996, now abandoned, which subsequently issued as U.S. 6,015,913. Support for the temperature of “less than about 105° C” may be found in Table 1 on page 26 as well as the 1st full paragraph on page 30. Support for infrared heating may be found at page 29, 2nd full paragraph.

Support for use of the cocoa solids in edible compositions such as dietary, therapeutic, and veterinary compositions may be found at page 40, lines 6-15 which read as follows:

Compositions of the invention comprising the active polyphenols such as obtained by the inventive method can be formulated into compositions, for instance edible compositions, such as chocolate, as therapeutic or dietary compositions. Such compositions, or isolated active polyphenols can be administered to a subject or patient in need of such therapeutics or dietary supplement in dosages and by techniques well known to those skilled in the medical, nutritional or veterinary arts, taking into consideration such factors as the age, sex, weight, and condition of the particular subject or patient.

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Entry of the Amendment is respectfully requested. No new matter is presented.

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Respectfully submitted,

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